

# Caraccioli

CELLARS



2023

## PASSETOUTGRAIN

HARVEST DATE **OCTOBER 19, 2023**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **6.5 G/L**

ALCOHOL **13.0%**

PH. **3.37**

BLEND **60% PINOT NOIR, 40% GAMAY**

OAK AGING **NEW FRENCH OAK**

AGING **6 MONTHS**

WHOLE CLUSTER **15%**

RELEASE **FALL 2025**

750 ML CASES **108**

### WINEMAKING

Our Passetoutgrain is 60% pinot noir and 40% gamay noir. We chose the clone 943 pinot noir from block Terrace-4 to complement the chemistry of the gamay. They were both harvested into yellow totes on the same night. The gamay was fully destemmed and the pinot noir mostly destemmed with 15% left whole cluster. Both were loaded into a single two-ton stainless steel open top tank and punched down daily. Once dry, the wine was racked to 20% new French oak and aged for six months before bottling.



VISIT *Dolores Street, between Ocean & 7th* CALL 831.622.7722 WEB *Caracciolicellars.com*